



#2 Shabbos Baking

CHILDREN LOVE BEING ABLE TO COOK AND BAKE LIKE MOMMY. IT'S IMPORTANT TO GIVE THEM THE CHANCE TO EXPERIMENT AND TRY OUT NEW IDEAS. THE LEARNING OPPORTUNITY AND EXCITEMENT THAT THEY GET OUT OF IT WILL OUTWEIGH ANY MESS AND CLEAN UP INVOLVED AFTERWARDS!



CHALLAH

INGREDIENTS:

- 1.5KG FLOUR
- 680-700ML WARM WATER
- 2OZ YEAST
- 1 EGG
- 1 CUP OIL
- 6 TBSP. SUGAR
- 1 TBSP. SALT
- (SESAME SEEDS FOR TOPPING)



PREP TIME:
1 HOUR 10 MIN



BAKE TIME:
25-35 MIN

DIRECTIONS:

- PREHEAT OVEN TO 180 DEGREES
- POUR FLOUR & YEAST INTO A BOWL
- ADD WARM WATER TO BOWL & WAIT 2-3 MINUTES
- ADD REMAINING INGREDIENTS (BESIDES SESAME SEEDS) & MIX
- ALLOW DOUGH TO RISE FOR 1 HOUR
- BRAID DOUGH & ALLOW TO RISE FOR ANOTHER 10-15 MINUTES
- BRUSH CHALLAH WITH EGG & SPRINKLE SESAME SEEDS
- ACCORDING TO CHALLAH SIZE, BAKE FOR 25-35 MINUTES



CORNFLAKES CLUSTERS

INGREDIENTS:

- 100 GRAMS CORNFLAKES
- 50 GRAMS BUTTER
- 100 GRAMS MILKY/PAREV CHOCOLATE (BROKEN INTO CHUNKS)
- 3 TBSP. GOLDEN SYRUP



PREP TIME:
25 MIN

DIRECTIONS:

- CHILDREN CAN HELP BY WEIGHING OUT THE INGREDIENTS. OLDER CHILDREN CAN DO THIS BY THEMSELVES WITH SUPERVISION AND LITTLE ONES CAN HELP TO POUR OR SPOON INGREDIENTS INTO MEASURING CUPS OR SCALES.
- PUT 50G BUTTER, 100G MILK OR DARK CHOCOLATE, BROKEN INTO CHUNKS AND 3 TBSP GOLDEN SYRUP IN A SAUCEPAN OR MICROWAVABLE BOWL. PUT 100G CORNFLAKES IN ANOTHER LARGE BOWL.
- MELT THE BUTTER, CHOCOLATE AND GOLDEN SYRUP IN THE SAUCEPAN OVER A LOW HEAT OR BRIEFLY IN THE MICROWAVE. ALLOW TO COOL A LITTLE BEFORE POURING OVER THE CORNFLAKES.
- CHILDREN CAN STIR THE INGREDIENTS TOGETHER GENTLY USING A WOODEN SPOON. SPOON THE MIXTURE INTO 12 CUPCAKE CASES ARRANGED ON A MUFFIN TRAY (OR BAKING SHEET, IF YOU DON'T HAVE ONE). PUT IN THE FRIDGE TO SET.

TOP TIPS:



WRITE CHILDREN'S NAMES ON THE PARCHMENT UNDERNEATH THE CHALLAH



VARY CHALLAH TOPINGS
EG: POPPY SEEDS / ONIONS / ZAATAR